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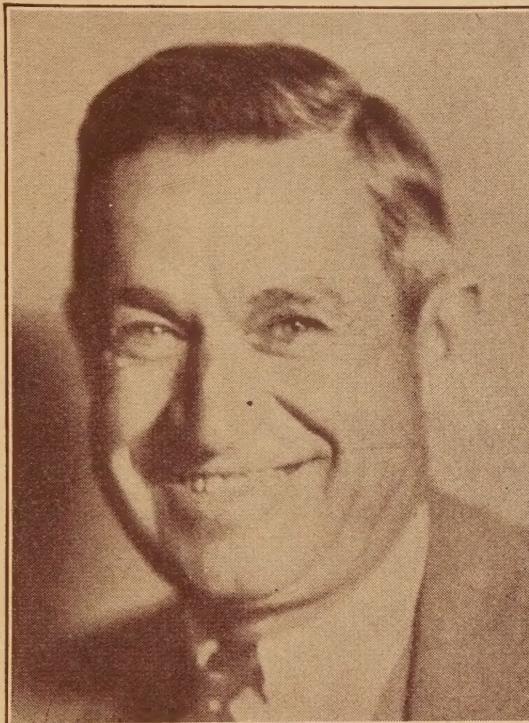
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Dedication



WILL ROGERS

It is with sincere appreciation of having enjoyed his humor, wit, writing, speeches and acting—his homespun philosophies—his genuineness and his friendship, that we humbly dedicate this little book to the memory of **WILL ROGERS**.



Richard Arlen



SHRIMP A LA MARYLAND

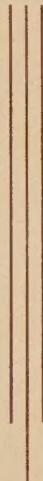
Two cups shrimps, 2 cups milk, 1 tablespoonful flour, 2 tablespoonfuls butter, just a whisper of nutmeg. Melt butter, add flour, hot milk. Pour over shrimps. Toast crackers or canapes and drown with shrimps and sauce. Place in hot oven for five minutes.

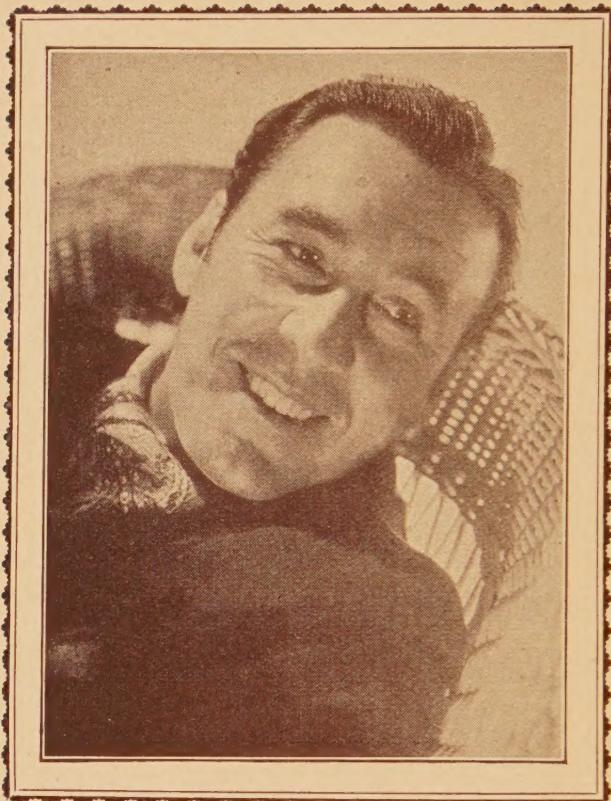
ENGLISH TEA CAKE

Two eggs, 1 pint sifted flour, 1 tablespoon sugar, butter size of an egg, 1 heaping teaspoon baking powder, milk enough for a good batter, 1 teacup chopped raisins. Bake 20 minutes in hot oven; split and butter.



Ann Harding





George O'Brien



SWISS STEAK SPECIAL

1½ lbs. round steak, 1/3 cup flour, 1 teaspoon salt, ¼ teaspoon paprika, 6 tablespoons fat, 2 tablespoons each of following ingredients, chopped onions, chopped green peppers, chopped celery. Steak should be cut about 1 inch thick. Pound well both sides and pound in flour. Heat fat in frying pan, place meat and brown quickly, add ingredients; cover and cook for 5 minutes. Add 1 cup water, bake in slow oven 1 hour. Turn frequently.

CLAM CHOWDER

Take $\frac{1}{4}$ of a pound of bacon, cut into small pieces and brown well in pot, then add a small onion cut in fine pieces and brown; add $\frac{1}{2}$ can warmed tomatoes, then pour in clam juice, and a quart of boiling water. Let all boil, then add six small potatoes cut in small cubes, a little parsley, and boil until potatoes are tender. Season with salt and pepper and thicken with 4 soda crackers, rolled fine. Serve hot.



Carole Lombard





Warner Baxter



VEAL EN CASSEROLE

Three lbs. veal. Brown on top of stove in frying pan, put in casserole. Pour over 1 can mushrooms, 1 teaspoon flour creamed with 1 tablespoon butter. Season to taste with salt and garlic or onions.

**COLD HAM WITH
EGG SALAD**

Six eggs boiled hard. Cut in halves and mix the yolks with salt, cayenne and cream to form a paste, stuff whites with this mixture, put on lettuce leaves and cover with mayonnaise. Serve with a slice of cold ham.



Ruby Keeler





Franchot Tone



LEMON PIE MERINGUE

Mix together 1 cup sugar and $\frac{1}{2}$ cup flour, slowly adding $1\frac{1}{2}$ cups hot water. Place over a fire and cook until mixture is thick and clear, stirring constantly. Add $\frac{1}{4}$ teaspoon salt, 2 tablespoons cooking oil, grated rind of 1 lemon, and juice of 1 large lemon and 3 well-beaten egg yolks. Cook a minute longer, remove from fire and pour into baked pie shell. Cover with meringue made by whipping the 3 egg whites until stiff and adding 3 tablespoons sugar. Place in slow oven until meringue is delicate brown, about 15 minutes.

JELLIED PINEAPPLE SALAD

Soak 1 tablespoon gelatine in $\frac{1}{2}$ cup cold water for five minutes; dissolve in $\frac{1}{2}$ cup boiling water, adding $\frac{1}{4}$ cup lemon juice, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt and touch of green coloring. When this mixture starts to thicken, add $\frac{1}{2}$ cup small sweet cucumber pickles, $\frac{1}{2}$ cup canned pineapple (cut in small pieces), $\frac{1}{2}$ cup chopped almonds, $\frac{1}{2}$ cup stuffed sliced olives. Slice pickles thin. Place into wet individual mounds, when firm place on lettuce leaves and serve with mayonnaise.



Norma Shearer





Dick Powell



CORN CHOWDER

One slice of bacon, cut small, 1 onion, cut small, fry brown; 2 potatoes, cut into cubes, $\frac{1}{2}$ can of corn, 2 cups of water; boil all three-quarters of an hour; add milk to serve six people, thicken with a little flour and butter.



RICE SPANISH

Boil $\frac{1}{2}$ cup rice. When done put in a little cream and butter. Then fry 2 large onions, add green peppers, together chopped fine. Fry them in butter. When done, add cup of tomatoes. Pepper and salt to taste.

Dolores Del Rio





Shirley Temple



MAMMY'S PECAN SQUARES

Beat 2 eggs lightly and add $\frac{1}{2}$ cup of cream. Sift $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup cocoa, 1 cup sugar and 3 teaspoons baking powder. Add dry mixture to liquid mixture gradually and beat well during addition. Add $\frac{1}{2}$ cup nut meats. Bake for 10 minutes in moderate oven. Sprinkle with powdered sugar and cinnamon (if desired) cut in squares.

STRAWBERRY SHORTCAKE

Clean 1 box strawberries, mash and add 1 cup powdered sugar. Make shortcake as follows: Sift 1 cup flour and $\frac{1}{2}$ teaspoon salt into bowl. Add 2 tablespoons butter and 3 teaspoons baking powder. Stir $\frac{1}{4}$ cup milk into mixture. Form into biscuits, bake 10 minutes in hot oven. Split biscuits, fill and cover with strawberry mixture.



Bobby Breen





Jane Withers



**PARTY CHOCOLATE
CAKE**

Beat 2 eggs well, add 1 cup sugar gradually and continue beating. Sift 1 cup flour, $\frac{1}{2}$ cup cocoa, 2 teaspoons baking powder together and add into mixture. Gradually add $\frac{1}{2}$ cup milk and beat between each addition. Melt 4 tablespoons butter and add to batter. Beat. Flavor with touch of vanilla. Bake for 40 minutes in moderate oven.

CORNED BEEF AND POTATO MIXTURE

Mix one cup mashed potatoes with 4 slices corned beef which has been cut into shreds. Add 1 tablespoon minced parsley. Heat 1 tablespoon butter in a pan and warm the mixture in this. Stir in one egg when hot. Brown and serve surrounded by parsley and stuffed olives.



Edward Everett Horton





Fred Astaire



CHICKEN & OYSTERS A LA METROPOLE

One-fourth cup butter, $\frac{1}{4}$ cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 2 cups cream. Use these to make a thick cream sauce. Now add two cups cold chicken (cut up finely) dice one pint of cleaned and drained oysters, and add to mixture. Cook until oysters are plump and serve with sprinkled $\frac{1}{3}$ cup finely chopped celery.

PIMENTO SALAD A LA PARISIAN

Chop following ingredients in 1 dish, $\frac{1}{2}$ cup green peppers, $\frac{1}{2}$ cup pineapple, $\frac{1}{2}$ cup blanched almonds and 1 cup of cabbage. Moisten this combination with French dressing. Fill whole pimentos (canned variety) with this salad. Wrap lettuce leaves around pimento and decorate with mayonnaise.



Ginger Rogers





James Cagney



CREAM ONION SOUP

Slice 4 large onions thin and boil until tender in salted water. Drain well. Melt a large piece of butter in frying pan, sprinkle with salt, black pepper and a dash of cayenne. Toss onions in and shake well, heating thoroughly. Don't allow to burn. Add 2 quarts soup stock which has been made from beef, veal, mutton and the usual complement of vegetables. Let all come to a boil, then stir in a tablespoonful of cornstarch which has been moistened with milk. Season to taste. Stir in a spoonful of Parmesan grated cheese. Serve in hot tureen with toasted squares or croutons.

CHEESE CAKE DELIGHT

Prepare your crust as follows: Cream $\frac{2}{3}$ cup butter with $\frac{2}{3}$ cup sugar until light and fluffy. Beat 1 egg yolk into creamed mixture. Add $\frac{1}{4}$ cup milk and 1 teaspoon vanilla. Sift 2 cups pastry flour together with 1 teaspoon baking powder and add to mixture. Roll dough until $\frac{1}{4}$ inch thick and line pie plate with this. Add cheese filling made as follows: mix 2 cups cottage cheese with $\frac{2}{3}$ cup sugar and $\frac{1}{2}$ grated lemon rind. Add $\frac{1}{4}$ cup cream and 3 beaten eggs to mixture. Fill pie crust and bake for 40 minutes in moderate oven.



Barbara Stanwyck





Edward Arnold



OYSTER COCKTAIL

100 California Oysters for 6 people, 10 tablespoons of the juice, 4 tablespoons tomato catsup, 1 teaspoon Worcestershire sauce, 1 white pepper, 1 drop Tabasco sauce, juice of 2 lemons, salt to taste. Mix, and pour over the oysters which must be very cold.

~ Say It With Flowers ~

For a birthday, anniversary, graduation, wedding, sickroom, dinner party or almost any occasion, FLOWERS speak the same language the world over—"Beauty, love and thoughtfulness."

For each month of the year, mother nature has given the world a beautiful flower:

January	Carnation	July	Larkspur
February	Violet	August	Gladiolus
March	Jonquil	September	Aster
April	Sweat Pea	October	Calendula
May	Lily of the Valley	November	Chrysanthemum
June	Rose	December	Narcissus

The Modern Hostess always remembers to add to the cheerful spirit with a floral decoration—and in featuring the 'FLOWER OF THE MONTH' she will add that final touch of beauty and color for the eventful occasion.

A Menu for a Child (from 4 to 6 years old)

● Breakfast:

Orange juice	(or)	Stewed Figs
Farina		Cracked Wheat with
Milk & Buttered Toast		Cream

● Dinner:

Broiled Whitefish		Vegetable Soup
Mashed Potatoes		Bread and Butter
Boiled Beets	(or)	Milk
Buttered Bread		Chocolate Cornstarch
Milk and Tapioca		Pudding

● Supper:

Cream of Celery Soup		Split Pea Soup
Whole Wheat Bread (buttered)	(or)	Boiled Egg
Plain Omelet		Whole Wheat Bread
Baked Apple		Milk
		Stewed Fruit

~~ Beauty Hints ~~



The Hair

Frequent vigorous brushing of the hair with a good stiff brush will bring out a soft lustre and invigorate the glands which supply oil to the hair.

Blondes should wash their hair weekly and brunettes every other week. A little brilliantine on the hair when dressed adds glamour to your head dress.

For A Soft Rosy Complexion

Cleanse your face thoroughly at night with a good toilet soap and warm water. Apply your cleansing cream and allow to remain for about ten minutes. Remove cream with a soft tissue and pat the face with cold water. Pat (do not rub) the face dry with a soft towel. In the morning, use a soap and water rinse, then apply your powder base and make up about fifteen minutes later. DO NOT apply make-up without first removing the original application. It is advisable to carry some tissue and cream in your handbag for this purpose. Once a week repeat the night treatment and go over the skin with ice cubes instead of the cold water rinse. You will find that this is very invigorating, and will give you a rosy complexion.

Kissable Lips

When applying lip rouge, use a heavy coat on the upper lip only. Then press your upper and lower lips together, which will remove part of the heavy coat from your upper lip and will give you the necessary quantity for your lower lip. Be sure to tint the under sides of the lips and follow your natural contour. A lighter coating of lipstick on the lower lip will add to your charm, and will avoid that "painted" look.





Lovely Hands

One of woman's greatest beauty assets is beautiful hands. Frequent bathing of the hands in diluted lemon juice will keep them white. Use a good hand lotion or skin cream to keep them soft. A hand massage by your beautician will help retain the graceful lines of your hands.

Your Nails

Beautiful hands with broken, brittle nails do not make a very nice picture. Keep the length of your nails in proportion to the size of your fingers and hands. If you have a large hand, do not wear your nails

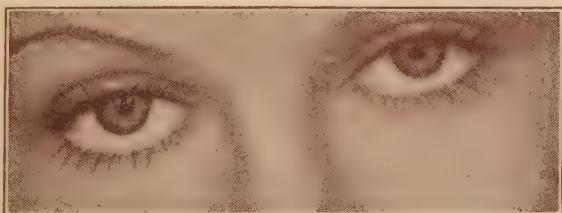
round and short, giving them a stubby appearance. Select a nail polish that matches the color of your skin and avoid that artificial coloring. A good suggestion to retain the lustre after applying polish to the fingernails, is to place your hands in cold water (not iced) for 3 minutes, and dry thoroughly.

Check Up on Your Make-Up

There are many women who have an artificial make-up appearance. With a little experimenting it should not be difficult to find a shade of rouge which matches your natural coloring. For most skins, a cream paste looks better than a powdered rouge, but it must be well blended high upon the cheek bones, and never below the imaginary line from the end of the nose to the tip of the ear. Try three or four shades of rouge—different times—use the one that is most flattering. Pinch your cheeks before applying rouge; and note your natural color line. Follow this line and you will then be sure that your rouge is on correctly. Do not apply rouge on your chin, ears or eyelids.

Apply powder liberally and brush excess powder off with a soft powder brush. Some women look smarter with a powder that matches their complexion, but a great many have found that a powder in direct contrast to their complexion looks best on their face. Try several shades of powder before definitely deciding on the shade that matches your particular type of beauty.

Do not use a heavy eye make-up during the day. Just apply a little vaseline on the lids, a light coating of mascara, and use a light eye-brow pencil for your eyebrows. For evening, apply a light coating of eye shadow (to match the color of your eyes), and mascara to blend the color with the eye shadow.





"BOTTOMS UP"

The proper preparation of the cocktail is as important to the success of the dinner or the party, as the preparation of the entree or the choice of your guests.

Beverages today are essential: do you want those served at your home to be the common-place mixture of liquor and ginger ale; or shall they be outstanding nectars that delight the palate and stimulate gaiety and pleasure?

Here are offered beverage recipes for all occasions: delicious, delectable, simply told and easily followed.

BACARDI COCKTAIL

Mix in large mixing glass.
Fill glass 2/3 with fine ice.
3 dashes of Grenadine.
1/3 wine glass of Gin.
2/3 wine glass Bacardi Rum.
3 dashes of Lime.
Shake well, strain and serve in cocktail glass.

BRANDY COCKTAIL

Mix in large mixing glass.
Fill glass 2/3 with fine ice.
3 dashes Gum Syrup.
2 dashes Bitters.
1 wine glass Brandy.
Strain into fancy cocktail glass and serve.

MARTINI COCKTAIL

Mix in large mixing glass.
Fill glass 2/3 with fine ice.
2 or 3 dashes of Gum Syrup.
1 dash of Bitters.
1/2 jigger Vermouth.
1/2 jigger of Gin.
Shake well, strain into a fancy cocktail glass, drop olive in glass and serve.

GOLDEN FIZZ

Mix in large mixing glass.
Fill glass 2/3 with fine ice.
1/2 tablespoonful sugar.
1 wine glass of Gin.
3 dashes lemon juice.
Yolk of 1 egg.
Shake thoroughly, strain into highball glass, fill with Seltzer.
All fizz drinks should be consumed promptly, while still effervescent.

BRONX COCKTAIL

Mix in large mixing glass.
Fill glass 2/3 with fine ice.
1/3 wine glass Vermouth.
2/3 wine glass Gin.
3 dashes Lime Juice.
Shake well, strain into cocktail glass and serve.

OLD FASHIONED COCKTAIL

Mix and serve in old fashioned cocktail glass.
3 dashes of Gum Syrup.
1 dash of Seltzer.
1 dash Orange Bitters.
1 dash Angostura Bitters.
1 jigger of Whiskey.
1 lump of ice.
1 piece of lemon.
Stir and serve in cocktail glass with spoon.

GIN COCKTAIL

Mix in large mixing glass.
Fill glass 2/3 full of fine ice.
2 or 3 dashes Gum Syrup.
2 dashes of Bitters.
1 wine glass of Gin.
Stir well, strain into cocktail glass and serve.

MANHATTAN COCKTAIL

Mix in large mixing glass.
Fill glass 2/3 with fine ice.
2 or 3 dashes of Gum Syrup.
1 dash of Bitters.
1/2 jigger Vermouth.
1/2 jigger Whiskey.
Stir well and strain into a fancy cocktail glass with Maraschino Cherry in bottom of glass.

ROYAL FIZZ

Mix in large mixing glass.
Fill glass 2/3 with fine ice.
1 egg.
1/2 tablespoonful sugar.
4 dashes lemon juice.
1 wine glass Gin.
Shake very thoroughly, strain into highball glass, fill with Seltzer, and drink while beverage is still effervescing.

SILVER FIZZ

Mix in large mixing glass.
Fill glass 2/3 with fine ice.
White of 1 egg.
1/2 tablespoonful sugar.
2 dashes of lemon juice.
1 wine glass Gin.
Shake thoroughly, strain into highball glass, fill with Seltzer, and drink while beverage is still effervescing.

SLOE GIN FIZZ

Mix in large mixing glass.
Fill glass 1/2 full of fine ice.
2 or 3 dashes lemon juice.
1/2 tablespoonful sugar.
1/2 wine glass Sloe Gin.
Shake well and strain, serving in fizz or highball glass.

PORT WINE FLIP

Mix in large mixing glass.
1 egg, beaten.
1 teaspoonful sugar.
1 wine glass of Port.
Fill balance of glass with fine ice.
Shake well, and strain into a flip glass and serve.

MINT JULEP

Mix in large mixing glass.
Fill glass with fine ice.
1 jigger Cognac.
Press 3 or 4 sprigs of mint in a little water, with 1 tablespoonful of powdered sugar, to extract flavor of mint; strain and pour into mixing glass.
2 dashes Rum.
(1 1/2 wine glass Brandy may be used instead of Cognac.)
Stir well, decorate with fruit and several sprigs of mint.
Serve with straw.

WHISKEY SOUR

Mix in large mixing glass.
Fill glass 2/3 full fine ice.
1/2 tablespoonful sugar.
2 teaspoonfuls lemon juice.
1 jigger Whiskey.
Mix well, strain into sour glass and serve.

PEACH DELIGHT

Mix in large mixing glass.
1 tablespoonful of honey.
1 wine glass Peach Brandy.
2 dashes lime juice.
Stir well and serve.

LADIES CHOICE

Prepare and serve in wine glass.
1/2 wine glass yellow Chartreuse.
1 yolk egg, unbroken.
1/2 wine glass Danziger Goldwasser.

SAUTERNE PUNCH

Mix in large mixing glass.
Fill glass 2/3 full fine ice.
1 tablespoonful sugar.
3 dashes lemon juice.
2 wine glasses Sauterne.
Shake well, strain, serve with straws and dress with fruits.

SHERRY PUNCH

Mix in large mixing glass.
Fill glass with fine ice.
2 wine glasses of Sherry.
1 tablespoonful sugar.
2 dashes lemon juice.
Stir well, dress with fruits, carefully pour a little Claret on top, and serve with a straw.

SCOTCH RICKY

Mix and serve in Rickey glasses.
2 lumps ice.
Juice 1 lime.
1 wine glass Scotch Whiskey.
Fill balance glass with Seltzer.

TOM COLLINS

Mix in large mixing glass.
Several lumps cracked ice.
3/4 tablespoonful sugar.
1 wine glass Tom Gin.
4 dashes lemon juice.
1 bottle plain soda.
Mix well, strain and serve.

TOM and JERRY

Beat the whites of four eggs thoroughly until stiff.
Add 6 tablespoonfuls powdered sugar to whites of eggs, mixing thoroughly.
In another bowl, beat the yolks of 4 eggs very thoroughly.
Mix these 2 together thoroughly, adding more sugar if necessary, so that the mixture forms a rather stiff batter.
Serve in Tom and Jerry Mug, filling mug 1/4 full of batter, adding 1/2 jigger of Rum and 1/2 jigger of Brandy; fill with either hot milk or hot water, stir thoroughly and serve with sprinkling of nutmeg on top.

The Average Housewife's Question—

What Shall I Make for Breakfast, Luncheon or Dinner Today?

Perhaps some of the following menus may help solve the problem of arranging your daily meals, as well as being of assistance in planning your menu for any special occasion.

BREAKFAST

Sliced Peaches			Orange Juice
Corn Flakes	Scrambled Eggs	or	Bacon and Eggs
Coffee	Toasted Rolls		Buttered Toast
			Coffee
Grapefruit			Baked Apple with Cream
Buckwheat Cakes and Syrup			Ham Omelet
Boiled Eggs		or	Cheese Biscuits
Coffee			Coffee
Pineapple Juice			Honey Dew Mellon
Oatmeal Cereal		or	Grilled Sausages and Waffles
French Toast	Marmalade		Tea or Coffee
Coffee			
Stewed Prunes			Rice Crispies
Pancakes with Syrup and Bacon Strips			
Coffee	Tea	or Cocoa	

	Stewed Apricots	
Egg Omelet with Jelly		Cinnamon Toast
	Coffee	

LUNCHEON

	Chopped Vegetable Appetizer	
Broiled Chicken		Asparagus Tips
Potato Biscuit		Coffee or Tea

	Tomato Cocktail	
Sliced Ham	Baked Sweet Potatoes	
	Cocoanut Custard Pie	
	Tea	

	Cold Tongue	Potato Salad
Rolls		Macaroni Au Gratin
	Banana and Nut Salad	
	Coffee	

LUNCHEON MENU—Continued

Spiced Beef	Oyster Stew Relish Sauce
Sliced Pineapple	Carrots and Peas
	Tea or Coffee
Head Lettuce	Creamed Salmon
Cookies	Potato Chips Pineapple Salad Tea
Lettuce	Pineapple Cottage Cheese Salad Hard Boiled Eggs (sliced)
	Tomatoes
	Chocolate Cake
	Coffee
Shrimp Salad	Fruit Salad on Lettuce Leaf
Hard Rolls	Thousand Island Dressing
Coffee	Whole Wheat Toast or Raisin Toast
	Lemon Cream Pie
	Coffee
	Mayonnaise Dressing
	Potato Salad
	Fruit Gelatin
	Nut Cookies

DINNER

Stuffed Egg and Anchovy	Clam Juice Cocktail
Celery Hearts	Hors d'Oeuvres on Lettuce
Casserole of Chicken	Pickles
Coffee	Olives
	Spanish Rice
	Asparagus Tips
	Orange Sherbert
	Cookies
Broiled Lamb Chops	Cream of Celery Soup
	Baked Potatoes
	Combination Salad
	Cherry and Pear Compote
	Drink
Broiled Steak	Creamed Pea Soup
Lettuce Salad	Fried Potatoes
	French Dressing
	Pickled Beets
Pineapple Sherbert	Coffee

DINNER MENU—Continued

	Consomme	
Roast Turkey	Dressing	
	Cranberry Mould on Lettuce	
Potatoes Au Gratin		Lima Bean Salad
Olives	Dill Pickles	Relish
	Ice Box Cake	Whipped Cream
		Coffee

	Tomato Soup	
Fricassee Chicken	Whipped Potatoes	
Stewed Corn	Lime Vegetable Mould	
	Chocolate Ice Cream	
		Coffee

“AFTER THE THEATRE” SUPPER

	Cold Sliced Lamb	
Tomato, Cucumber Topped with Mayonnaise		
	Warmed Buns	
Angel Food Cake		Tea

	Slices of Veal (cold)	
Waldorf Salad		Rye Bread
Sweet Gherkins		Fruit Salad
	Coffee	

	Slices of Cold Chicken	
Bacon, Lettuce with Mayonnaise on White Toast		
	Vegetable Mould	
Devils Food Cake		Tea

	Sliced Cold Tongue and Tomato on Rye Bread	
Sweet Pickles		Olives
	Potato Salad	
Strawberry Short Cake		Tea

☞ Fashion Stylists ☚



VEREE TEASDALE and ADOLPH MENJOU

Mr. and Mrs. Adolph Menjou, in private life, who are among the leaders in the movie colony in "What the well dressed man and woman of Today" should wear.



STYLES OF



HOLLYWOOD AND PARIS

United in this beautiful fashion of MAINBOCHER'S stunning green and white tweed ensemble is five pieces. Robert Galer of Hollywood has designed the chamois colored felt hat which is bound with yarn, and banded in green grosgrain. The French Bootire, in Hollywood, offers a new and smart version of a lace oxford in suede and patent leather.

THE STARS ~

FOR THE COCKTAIL HOUR

IDA LUPINO selects a black velvet suit with reveres of White fabric ribbed in gold. The jacket is long enough to belong to the tunic family. The hat which is worn with this outfit is a youthful black velvet beret, trimmed with two ermine tails at the front of the crown.





WHOLE SABLES

lend an air of elegance to this interesting evening wrap of pale yellow velvet, created by Travis Banton for ELISSA LANDI. A simple gown of pale yellow chiffon with a long train, is worn under the wrap.

ROSE AND SILVER

combine in this very festive evening frock, a beautiful picture to behold. The highlights of rhinestones at the neckline, and at the waist, receive a great deal of attention. No wonder Wendy Barrie has included this frock in her personal wardrobe.





FOR THE DINNER HOUR

Woolen invades the fashion trend. Frances Langford poses in a gown from her personal wardrobe proving that this new feature is smart and practical. Soft white Wool combined with the same fabric in a becoming shade of Rose, results in a charming and serviceable dinner frock.

THE GLEAMING SMARTNESS

of this metalized black canton crepe with gold thread . . . the monogram of gold kid over red satin in Chinese motif, the red and gold belt with its red galaleith fob . . . all contrast strikingly with the modern youthfulness of lovely CHARLOTTE HENRY.



NEW MOODS



BITS OF VEILING

is not only favored by Marsha Hunt but by all the younger Hollywood set. The new Tricorne with the veiling placed at a coquettish angle makes a beautiful creation.

TIME TURNS BACKWARD

to blend the old with the new. MARSHA HUNT prefers this bright red felt with a high crown . . . a turned up brim and a wisp of black ostrich plume as a smart beacon. The designer, Robert Galor, adds another subtle and feminine touch through a bit of black chenille dotted veil which ties in back and mixes with Marsha's Curls



IN HAT MODES



GAIL PATRICK

is shown wearing an OX-BLOOD FELT FEDORA trimmed with a band of Beige grosgrain ribbon. Perfect for tailored costume, suits or woolen frocks.

A JAUNTY TURBAN

of Black Velvet trimmed with rosettes of black taffeta and a starched silk veil is FRANCES LANGFORD'S choice from the current millinery mode.





THE FASHION SPOTLIGHT

will focus this year on the Tailored suit of flat fur, being worn by GERTRUDE MICHAEL, who challenges the fashionable set of Hollywood by adding this White Galyac Suit to her personal wardrobe. The skirt is of the new shorter length, the vest is severely cut, and the single breasted jacket has every tailored detail which can be found in a correctly fitted tailour. The Hat of galyac completes a style picture difficult to compete with.

INDISPENSABLE

to every girl's wardrobe is this type of black frock worn by Wendy Barrie. Instead of the conventional black crepe, Wendy selects a sheer fagotted material and highlights it with white pique at the neck and wrists. A cluster of white flowers made of leather adds the final touch to this costume. Black patent leather pumps, with white leather bows, carry out the keynote of a black and white ensemble.





FLORENCE RICE,

Columbia Actress wears this smart three piece Sports ensemble of sheer grey wool. Silver metal buttons and buckle trim the blouse. The three-quarter length coat, also of grey wool, has multi-colored threads running through it for contrast. The hat is of matching material.

FOR AFTERNOON

Hollywood sponsors this type of dressy costume, modelled by ARLINE JUDGE. A coat dress of gray wool crepe, smartly trimmed in blue fox. Her hat is a modern version of the tricorne in ox-blood velour, and her sandals of suede are also in this new fascinating color.





A CASUAL FROCK

for informal hours, is the choice of ROSALIND KEITH. The material is brown Angora Wool and the treatment of the jumper is indicative of this season's tendency toward subtle detail. As a highlight, two brown and white Discs are used as a buckle, and Rosalind adds color contrast by tucking a scarf of brown, red and yellow into the neckline. Her hat and other accessories are dark brown.

SLEEK SATIN SHEATHS

will be smart in fashions for dinner attire. Gertrude Michael, Paramount Player, is shown wearing one in shimmering black accented by a Silver Cord knotted around a normal waistline. The skirt is split conservatively, and a jacket of crepe trimmed with satin completes the outfit. A strand of pearls can be substituted for the rhinestone clip. Black Roman sandals accent the classic effect of the whole.



Patricia Ellis's Choice

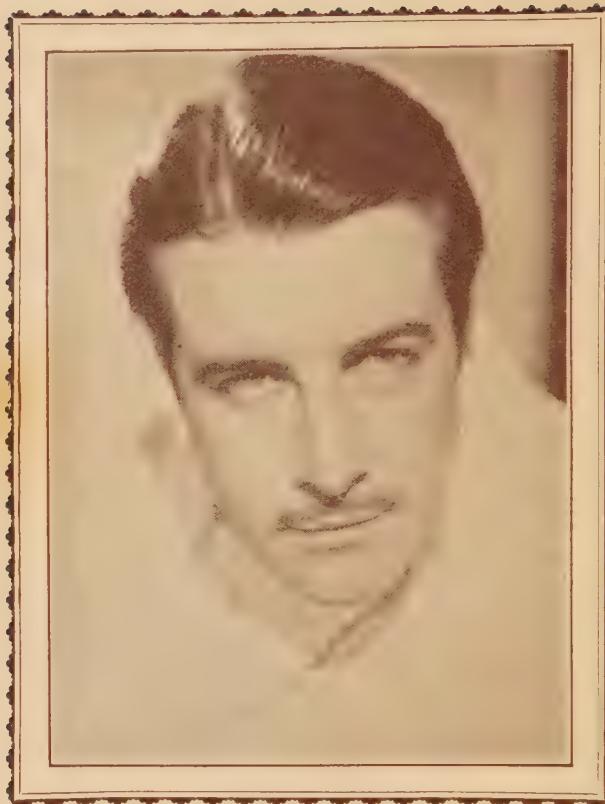


for Afternoon and Evening

Dressy Sports Costume



for the Business Girl



John Boles



SOUTHERN ENTREE

One large chicken, $\frac{1}{2}$ pint stock, $\frac{1}{2}$ cup butter, 1 pint cream, 8 sliced truffles, $\frac{1}{2}$ pint mushrooms, 1 teaspoon salt, one of minced parsley, $\frac{1}{2}$ onion juice, 1 and $\frac{1}{2}$ tablespoons flour, 1 glass sherry wine, 1 coffeespoon cayenne pepper. Boil chicken until tender. Cut in 1 inch pieces and add salt, onion and pepper. Boil cream and stock, thicken with flour and butter, sliced mushrooms and truffles. Cook for 5 minutes, then add chicken and parsley. When cold add sherry wine. Put in shells, cover with crumbs and pieces of butter. Bake a few minutes.

SPICED PLUM PUDDING

Chop enough suet to fill $\frac{1}{2}$ cup and shred $\frac{1}{4}$ cup citron. Mix $\frac{1}{2}$ cup sugar with 1 teaspoon nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon mace, $\frac{1}{2}$ teaspoon cloves. Add dry mixture to 4 cups soft bread crumbs, and then add the suet and mix all well. Combine $\frac{1}{2}$ cup molasses with 1 cup sour milk and 1 teaspoon soda. Add this mixture to the bread crumb mixture. Beat 3 eggs well and add this to pudding. Mix in 1 cup of raisins. Fill a buttered pudding mould $\frac{3}{4}$ full and steam over boiling water for 3 hours. (Water should boil continuously). Serve with wine sauce or Neapolitan hard sauce.



Rochelle Hudson





Gary Cooper



**ENGLISH STUFFING
FOR GOOSE**

One-fourth cupful chopped salt pork, 1 onion chopped, cook 10 minutes then add 1½ cupfuls mashed potatoes, 1½ cupfuls bread crumbs, 1½ cupfuls celery, ½ cupful English walnuts, 1 egg, salt, pepper, sage to taste.



SALADA de TUNA

Mix 1 cup Tuna fish, juice of 1 lemon, 3 sweet pickles (diced finely) 2 mashed hardboiled eggs, $\frac{1}{2}$ cup diced celery, touch salt and pepper. Add sufficient mayonnaise to give it a creamy taste. Decorate with ripe olives.

Mae West





Fredric March

**SPICED CHEESE
MOULD**

Mash 2 3-ounce packages of cream cheese with $\frac{1}{4}$ cup butter. Add 1 teaspoon paprika, 1 teaspoon capers, 2 minced anchovies, 1 tablespoon of chives (chopped), $\frac{1}{2}$ teaspoon caraway seeds and $\frac{1}{2}$ teaspoon salt. Blend all ingredients with cheese mixture very well. Place in mould, cover tightly and set in refrigerator. Let this remain in refrigerator for several hours.

VIENNA COFFEE

Allow 1 heaping tablespoonful coffee to each person and 2 extra to make good strength. Mix 1 egg with grounds. Pour on coffee $\frac{1}{2}$ as much boiling water as will be needed. Let it froth. Stir down grounds, boil 5 minutes; then let stand where it will keep hot, (but not boil) 5 or 10 minutes, and add rest of water. To 1 pint cream add white of 1 egg well beaten; put in cups with sugar and hot coffee added.



Janet Gaynor





Jack Benny



SOUTHERN FRIED CHICKEN

Take a 3 pound young chicken, cut up as for frying. Salt and roll in flour, put $\frac{1}{2}$ cup of melted butter in baking pan. Place chicken in pan and cover with sweet milk; sprinkle with pepper. Bake until tender, turning so it will brown on all pieces.

ANGELS ON
HORSEBACK

Mix little lemon juice, cayenne, essence of anchovy in a saucer. Dip prime eastern oysters in this mixture. Roll each one in a slice of bacon. Put each oyster on a skewer and fry in butter. Place each oyster on a slice of piping hot toast and serve immediately.



Patsy Kelly





Bing Crosby



SPONGE CAKE SURPRISE

Bake 12 muffins of a sponge cake recipe. When cooled remove some of centers from these cakes. Crush 1 cup pecan meats. Warm 1 cup quince jam over hot water. Beat jam until it can be used as a spread. Then spread jam on both sides of the cakes and roll cakes in nuts. Beat 1 cup whipping cream stiff add $\frac{1}{4}$ cup powdered sugar and 1 teaspoon vanilla. Fill cavity in each cake with whipped cream. Place half canned peach on top of each cake and trim with more whipped cream. If preferred, can use raspberry or other jam with removed seeds.

FROZEN GRAHAM CRACKER FRUIT CAKE

Cut fine 1 cup marshmallows with wet knife. Soak in 1 cup of whipping cream. Soak $\frac{1}{2}$ cup currants in hot water and drain. Chop 1 cup walnut meats, 1 cup dates, 2 tablespoons candied orange peel, 2 tablespoons candied cherries. Chop all ingredients separately. Shred $\frac{1}{2}$ cup citron fine. Crumble $\frac{1}{2}$ pound graham crackers and mix with $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ teaspoon nutmeg, 1 teaspoon cinnamon. Add walnuts and fruit and mix well. Add the soaked marshmallows and cream so that all crumbs are moistened. Pack cake firmly into mould lined with wax paper, trim candied cherries and walnuts. Place in refrigerator 12 hours. Slice thin, serve with whipped cream.



Claudette Colbert





Herbert Marshall



NORWEGIAN STURGEON

Place 1 pound solid smoked sturgeon in frying pan with cup of hot water, heat for 15 minutes (keep pan covered). Mix sauce as follows —heat $\frac{3}{4}$ of a cup milk in double boiler. Remove from fire. Stir in two egg yolks well beaten with juice of one lemon. Cook in double boiler until thick. Add few drops onion juice and one teaspoon butter. Cover sturgeon with sauce and serve.

CHICKEN LIVERS AND MUSHROOMS

Use 1 cup mushrooms which have been peeled and washed. Saute the mushrooms in 3 tablespoons of butter. Parboil 12 chicken livers and add them to the sauted mushrooms. Season with salt and pepper and serve on toast with the butter in which the mushrooms have been cooked. It is best to use only tops of mushrooms.



Sylvia Sidney





Lanny Ross



ITALIAN MACARONI

Pour over hot macaroni a sauce made as follows: Heat one tablespoon butter in sauce pan add 2 tablespoon-fuls chopped onion, one clove garlic, one tablespoon each of green and red peppers, and cook until onion is clear. Add 1 cup brown stock, 1 cup strained tomatoes, 1 bay leaf, 1 blade of mace, $\frac{1}{2}$ cup chopped dried mushrooms which have been previously soaked in warm water for one hour. Season with salt and paprika, etc., cook steadily 1 hour. Serve grated cheese in separate dish.

JELLIED FRUIT SALAD

Soak 2 tablespoons granulated gelatine in $\frac{1}{2}$ cup water for 5 minutes and then dissolve in $2\frac{1}{2}$ cups boiling water. Add 1 cup sugar and allow to cool. Add $\frac{1}{2}$ cup lemon juice. Put into refrigerator until mixture starts to thicken. Then add 5 slices of diced pineapple, 1 grapefruit, $\frac{1}{2}$ cup red cherries, 2 oranges (if desired can add $\frac{1}{2}$ cup peaches). Pour entire mixture into a wet mould and return to refrigerator until firm. Serve with mayonnaise or whipped cream.



Glenda Farrell





Joel McCrea



FRIGOLES WITH CHEESE

Fry 2 slices of bacon, 1 onion and 1 green pepper to a deep brown. Add to this mixture 1 can of kidney beans, which have previously been cooked. Add half pound of cheese and melt. Season to taste with salt and dash chili, Worcestershire sauce, serve on toast or crackers.

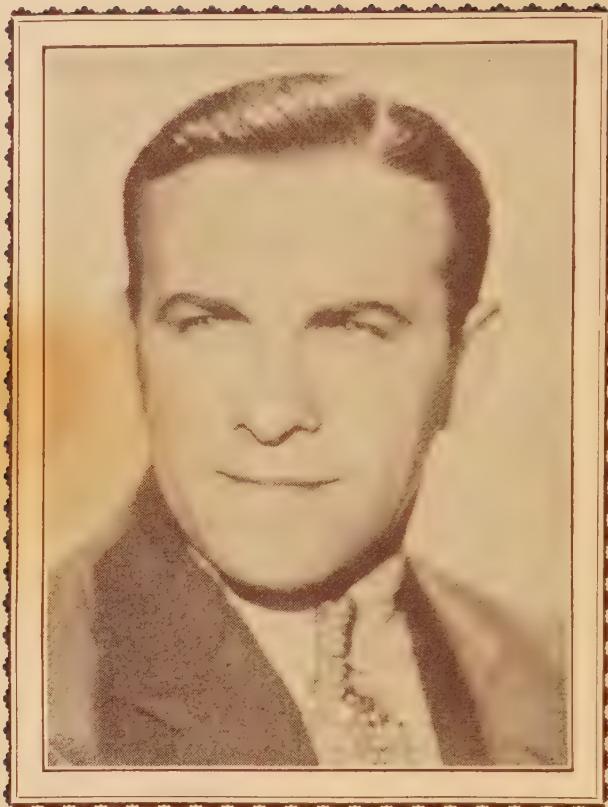


CARMEL RHUBARB PIE

Clean 2 pounds rhubarb, cut in 2-inch pieces. Arrange in layers with $\frac{1}{2}$ cup brown sugar in deep, well-buttered casserole. Mix 1 cup brown sugar, $\frac{1}{2}$ cup flour and $\frac{1}{2}$ cup butter until ingredients look like corn meal. Fold over top of rhubarb, bake in moderate oven 40 minutes.

Gracie Allen





George Burns



BEEFSTEAK PIE

Make mixture of flour, salt and pepper. Cut about two pounds of Beefsteak into fine strips and dip into flour mixture. Place in greased baking pan and sprinkle flour between layers, placing meat as high in the center as possible. Fill the pan with boiling water, cover and bake for one hour, (add water as needed). Prepare good short crust and cover pie-style. Brush pie over with egg yolk when about half baked.

Arne Abrahamsen

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